

COFFEE & EATERY



OPEN FROM 09 AM - 10 PM

www.avocuts.com @avocutseatery Jl. Kajeng, Ubud All Prices Do Not Include of Government Tax (10%) & Service (5%)

THE HEART OF OUR KITCHEN

AVOCADO

THE HEALTHY INDULGENCE

Healthy Indulgence with Avocado Delight

we redefine healthy eating with the creamy goodness of avocados. Our journey began with a love for this nutritious superfruit, inspiring a menu that combines flavor and wellness in every bite

Taste Meets Health

we are committed to serving fresh, highquality meals that cater to a variety of dietary needs. Each dish is crafted with care, ensuring that healthy choices never compromise on taste

Step into Avocuts Coffee & Eatery and explore the delicious potential of avocado-based cuisine. Whether you're here for your morning coffee, a leisurely lunch or dinner, we aim to nourish your body and inspire a healthier way of living.

Thank you for being part of our story.



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- . SQUASH & MOCKTAILS
- . CLASSIC COCKTAIL
- · SIGNATURE COCKTAILS
- · LATTE
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BREAKFAST & BRUNCH

AVO SUMMER EGG 75K ♦

Savor summer on a plate with our Avo Summer Egg. Multigrain toast topped with a poached egg. guacamole, sundried tomatoes, crispy bacon, and sauted spinach. Finished with hollandaise, basil pesto, and a touch of basil oil for a burst of flavor.



SMOKE SALMON CROISSANT | 95K

Smoked salmon slice with caramelized onions, avocado, and a side of fries.



MOMMY OMELET | 68K

Fluffy egg omelet served with mixed salad, tomatoes, crunchy potatoes, sausage, bacon, avocado, and toast with herb butter.



AVOCUTS BOWL | 85K

Brisket beef with avocado, poached egg, mushrooms, edamame, cherry tomatoes, roasted pumpkin seeds, and red rice.



AVOCADO BEEF BURGER 95K



Juicy beef patty on avocado buns with guacamole, cherry tomatoes, bacon. Served with fries and your choice of ketchup or chili ketchup.

MORNING APPLE CRUMBLE | 65K

Raisin Cinnamon apples with butter crumble, butterscotch sauce, and vanilla avocado ice cream.

MORNING SMOOTHIES BOWL | 75K

Banana & Mango, almond, granola, and yogurt.





THE SWEET

AVOCADO PANCAKE | 75K

Vanilla pancakes with avocado cream, maple syrup, banana, and cookie crumble.

AVOCUT'S WAFFLE | 75K

Avocado waffle topped with blueberry jam, banana, fresh berries, and maple syrup.

LIQUID



CAPPUCINO MUSHROOM SOUP | 75K

A velvety, rich mushroom soup served with a slice of sourdough bread and topped with a milk foam. The avocado cream adds a smooth, luxurious touch to the earthy flavors of the soup.

SALAD

CHICKEN AVOCADO QUESADILLAS | 65K

Enjoy crispy chicken and avocado tortillas with zesty Italian tomato sauce. Dipping with tasty guacamole, smooth sour cream, and a hint of lemon for a perfectly balanced flavor.



CHILI SALT SQUID | 75K

Buttered masala squid with lemon, coriander, chili flakes, and a dipping sauce.

AVOCUTS ⊕ BAKERY

OG (40K)

ORIGINAL CINNAMON ROLL (4





(Pavorite)



CREAM CHEEZIN' (40K)

COVERED IN BUTTERY CREAM CHEESE FROSTING







NUTELLA (40K)

COVERED IN NUTELLA BUTTER CREAM ICING





CINNAMON BLISS & BREW

INDULGE IN THE PERFECT PAIRING OF A FRESHLY BAKED CINNAMON ROLL AND A RICH CUP OF HOT CAFE LATTE/HOT CAPPUCINO!

ONLY 65K!

Website

WWW.AVOCUTS.COM





SNACK

TACOS

BEEF TACOS | 75K

CHICKEN TACOS | 60K

AVOCADO VEGETABLE TACOS | 60K

NACHOS

BEEF NACHOS | 75K

CHICKEN NACHOS | 60K

AVOCADO VEGETABLE NACHOS | 60K

BURRITOS

BEEF FILLING | 75K

CHICKEN FILLING | 60K

AVOCADO & VEGETABLE FILLING | 60K

MUSHROOM VEGETABLE SPRING ROLLS | 65K

Mushroom and Vegetables Filling Served with Tomato and Chili Ketchup

AVOCADO HUMMUS | 75K

combine Fresh Avocado and Chickpeas Humus Sauteed Vegetables, Salad and Tortillas

PRAWN AND SQUID FRITTER | 75K

Breaded Prawn, Squid, Vegetables Served with Guacamole



MAIN COURSE

Discover our diverse main courses, from the rich Locale Beef Rendang and savory Tongseng Buntut to the creamy Avocado Carbonara and indulgent Salmon Velouté. Enjoy hearty dishes like the Beef Gordon Bleu and lighter options such as the Prawn Pesto Linguini and Aglio Olio. Each dish is crafted to highlight fresh, flavorful ingredients and unique combinations.



TENDERLOIN CHEESE STEAK | 105K SALMON VELOUTÉ | 195K

Grilled marinated tenderloin served with creamy mash potatoes, avocao and a side of sauted vegetable.



Pan-grilled salmon served with baked potatoes, velouté sauce, and fresh sprouts for a refined and flavorful dish.



Tongseng Buntut | 105K

Savory oxtail soup with a rich, spiced broth, served with steamed rice, crispy crackers, and chili sambal.



AVOCADO CARBONARA | 95K

A creamy delight combining crisp pork bacon, fragrant garlic, and rich Parmesan with fresh basil and olive oil. This luxurious avocado cream sauce is like a warm embrace, enriched with croutons.



PRAWN PESTO LINGUINI | 80K

Delight tender prawns and linguini pasta tossed in a vibrant basil pesto. The fresh basil and rich, creamy sauce offer a delicious and satisfying pasta dish.



MAIN COURSE

SALAMI PIZZA

85K **◆**

Savor a classic pizza featuring a robust Italian tomato sauce, layered with melted mozzarella and topped with savory slices of salami. Kalamata olives add a touch of brininess, while fresh basil leaves provide a fragrant and flavorful finish.

Kari Ikan Java | 95K

Tender fish simmered in a fragrant turmeric coconut curry, served with steamed rice, crispy crackers, and a side of chili sambal for a touch of heat.

Ubud Chicken Steak | 115K

Grilled marinated chicken served with creamy avocado, crispy potato croquette, and a side of fraautedesh vegetables.

Chicken Salsa Verde | 80K

Broiled chicken breast topped with zesty salsa verde, served with your choice of steamed rice or wedges potatoes for a satisfying meal.

THE DESSERT

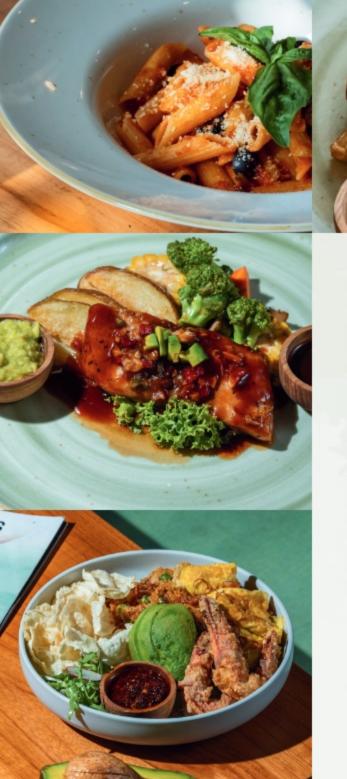
Avocado Tiramisu | 75K

A unique twist on the classic Italian dessert, blending creamy avocado with rich tiramisu layers.

Apple Avo Butterscotch | 75k

Warm apple filling topped with vanilla gelato, avocado cream, buttery butterscotch sauce, and a sprinkle of cookie crumble.







PODOMORO PENNE | 75K

Classic penne pasta tossed in rich Italian sauce, complemented with green olives, fresh basil, and a sprinkle of parmesan cheese for a delightful, authentic flavor.

GRILL WITH AVO BBQ SAUCE PRAWN | 130K MAHI - MAHI | 120K CHICKEN | 115K

Juicy grilled prawns served with golden potato wedges and sautéed vegetables, accompanied by avocado BBQ sauce and guacamole for a fresh twist.

AVO FRIED RICE - CHICKEN | 85K // PRAWN | 94K

A savory fried rice infused with ebi spices and green peas, served with your choice of crispy breaded chicken or prawns. Accompanied by a fluffy omelette, melinjo crackers, and garnished with fresh avocado slices for a perfect balance of flavor and texture.





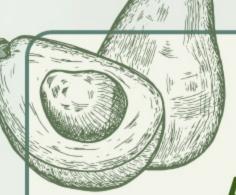














AVOCADO BASED

BANANA AVOCADO | 45K

Banana, avocado, dates, spinach almond, fresh milk

MANGO CADO | 46K

Banana, mango, avocado, spinach, lemon juice, almond, dates

CHOCOLATE AVOCADO | 47K

Avocado, chocolate powder, vanilla syrup, dates, banana, fresh milk

NUTRION CADO | 48K

Pineapple, spinach, avocado, banana, coconut milk, lemon juice, dates, vanilla syrup

CHOKY VEGAN AVOCADO | 48K

Banana, avocado, coconut milk, chocolate powder, dates, vanilla syrup, almond, salt

GREEN CHIA AVOCADO | 47K

Pineapple, avocado, orange juice, mint leaves, apple, chia seed, dates, fresh milk

AVOCADO COFFEE | 48K

Avocado, dates, fresh milk espresso, vanilla ice cream

ADDITIONAL OATMEAL | 15K



WELLNESS DRINK

IMMUNE BOOSTER | 42K

Fresh apple, apple juice, carrots, spinach, betroots, lime, dates, sugar

RED PURPLE GINGER | 42K

Ginger, fresh dragon fruit, mint leaves, lime, dates, sugar

CLEAN UP | 43K

Fresh apple, apple juice, carrots, betroots, lime, dates, sugar

APPLE MINT COOLER | 43K

Fresh apple, apple juice, pineapple juice, mint leaves, dates, lemon juice, sugar

SMOOTHIES

KINTAMANI SMOOTHIES | 43K

Lime, fresh banana, mint leaves, honey, fresh milk

BUYAN SMOOTHIES | 45K

Fresh mango, fresh banana, spinach, coconut milk, honey, fresh milk

LOVINA SMOOTHIES | 44K

Dragon fruit, fresh banana, mint leaves, honey, fresh milk, lime

BEDUGUL SMOOTHIES | 44K

Fresh strawberry, fresh banana, pineapple juice, mint leaves, honey, fresh milk











HEALTHY HERB (JAMU)

BY BOTTLE OR GLASS

HULK JAMU | 45K (250ML), 90K (1000ML)

Apple, spinach, calery stick, dates, lime, ginger, coconut water, lemon juice

GREEN HABIT | 40K (250ML), 85K (1000ML)

Kale, cucumber, rosemary, mint leaves, dates, lime, black papper

TUMERIC TONIC | 42K (250ML), 87K (1000ML)

Turmeric, ginger, lemongrass, dates, galangal, lemon juice, lime

MINT LEMONADE | 40K (250ML), 85K (1000ML)

Mint Leaves, Lime, Dates, Mineral Water

ALKANIZER | 41K (250ML), 86K (1000ML)

Kintamani orange, passion fruit, infused herb, dates

GREEN BLISS | 42K (250ML), 87K (1000ML)

Calery stick, pineapple, infused herb, dates, lime



SQUASH & MOCKTAILS

JERUK HIJAU | 41K

Orange juice, sugar syrup, soda

PASSION FRUIT SQUASH | 42K

Passion fruit syrup, mint syrup, lime, sugar syrup, soda

MELON BELLINI I 40K

Melon syrup, lime, sugar syrup, soda

FRENCH KISS | 42K

Rose syrup, lychee syrup, lime, simple syrup, soda water, cherry, infused telang

CREAMY DREAMY I 43K

Chocolate, milk, sugar, coffee, cherry





CLASSIC COCKTAILS

WHISKEY SOUR | 98K

Whiskey, lemon juice, simple syrup

TEQUILA SUNRISE | 98K

Tequila, orange juice, grenadine syrup, simple syrup

DAIQUIRI | 93K

Rum, lemon juice, simple syrup, fresh lime

MARGARITA | 98K

Tequila, lemon juice, simple syrup, fresh lime

COSMOPOLITAN | 94K

Vodka, cranberry juice, lemon juice, simple syrup, fresh lime

ESPRESSO MARTINII 96K

Vodka, kahlua, espresso, simple syrup

MOJITO | 95K

Rum, lemon juice, fresh lime, simple syrup, mint leaves

SEX ON THE BEACH | 94K

Vodka, lemon juice, cranberry juice, orange juice, peach syrup

PINA COLADA | 97K

Rum, pineapple juice, pineapple fresh, lemon juice, simple syrup, coconut cream, cherry



SIGNATURE COCKTAILS

PASSION FRUIT MARTINI | 95K

Arak, markisa syrup, pineapple juice, lime, simple syrup

MONKEY HENGKI | 96K

Arak, orange juice, Pineapple juice, lime, simple syrup

AMER NEGRONI | 95K

Arak, orange juice, anggur syrup, lime, simple syrup

SANTAFE COCKTAILS | 97K

Arak, rum syrup, orange juice, pineapple juice, lime, simple syrup

LYCHEE BELLINI | 95K

Arak, lychee syrup, lemon juice, simple syrup, soda

UBUD SUNSET | 93K

Arak, orange juice, lime, simple syrup

Our cocktails are crafted with fresh, healthy ingredients, blending vibrant flavors with tropical fruits, herbs, and avocado. Each drink offers a unique experience that complements the relaxed, inviting atmosphere of our eatery. Sip, savor, and enjoy something truly special.

Journey Through Our Coffee Wonderland

This is a place where coffee craftsmanship is cherished, and every cup is a moment of indulgence.

Coffee	нот	/ ICE
ESPRESSSO	27K	
CAPPUCINO	35K	47K
CAFE LATTE	35K	47K
LONG BLACK	32K	46K
AMERICANO	32K	46K
AFFOGATO	37K	4-9
COFFEE BALI	27K	
FLAT WHITE	32K	- N.





Non-Coffee

HOT MATCHA LATTE	40K
HOT CHOCOLATE LATTEE	45K
ICED MATCHA LATTE	40K
ICED CHOCOLATE LATTE	43K
ADDITIONAL OATMILK	15K

TEA SELECTIONS

Black tea	35K
Chamomile tea	35K
Green tea	34K
ICED LYCHEE TEA	38K
ICED LEMON TEA	38K
HIBISCUS TEA	37K



SOFT DRINKS

COLA	25K
DIET COLA	25K
SPRITE	25K
TONIC	25K
SODA WATER	25K





Juice

AVOCADO JUICE	35K
WATERMELON JUICE	32K
MANGO JUICE	33K

BEER

BIG BINTANG	47K
SMALL BINTANG	35K
BREEMAN DRAUGHT BEER	43K

BOTTLE OF WATER

NATURAL WATER BALIAN	27K
BALIAN SPARKLING	30K





Wines

Chardonnay 430K | 70K Souvignon Blanc 430K | 70K 440K | 75K Rieseling

Red Wine

Carbenet Meelot 430K | 70K

430K | 70K Shiraz

Rosé

Pinot Grigio Rose 520K | 90K

Sparkling Wine 450K | 87K

SINGLE SPIRIT

Vodka

Smirnoff 67K/Shot

Rum

Captain Morgan 65K/Shot

Gin

Tangurey 65K/Shot

Scotch Whiskey

Red Rebel 65K/Shot

Tequila

Jose Cuervo Gold 68K/Shot

Aperitif

Baileys 57K/Shot













